food. But, dear me, I have no idea a while in advance, and re-steamed what to feed it. My heart bleeds at the searching manner it bends its long neck and gazes around into my face with its face.

The poultry books are strangely silent about flamingoes. They don't tell you whether to feed dry mush or wet mashes, nor whether to give it scratch feed, nor how high to build the roosts, nor what is a good remedy

for flamingo cholera.

I know it don't fly, because its wings have been clipped. I also know it can swim, because it has web feet. It's legs are so long, though, that I don't know what I can give it to swim in-unless I dig a post hole and fill it full of water. But about all it can do in that kind of a swimming tank is to tread water. I think I'll have to compromise by letting it walk around in the rain.

A neighbor of ours who is a kind of a magazine farmer suggests alfalfa. He says that anything will eat alfalfa. So I have given it some alfalfa. It has eaten the alfalfa. It has also

eaten some canary seed. But it hasn't warbled yet. Very

(Continued)

likely it's bashful.

## 0-0-ENGLISH PLUM PUDDING

Ingredients-Two cups dry, grated bread crumbs, two cups raisins and currants, one-half cup sugar, onehalf cup syrup, one cup suet, one teaspoon salt, one teaspoon cinnamon, several gratings of nutmeg.

Method-Remove all skin and gristle from suet, chop finely and measure after it is prepared; add spices, fruit and sugar to bread; rub together to separate; then through suet; now add the syrup and stir until mixed. Place in greased pudding mould, filling mould twothirds full, cover and set in steamer and boil three hours without stopping. If water boils off have a tea kettle handy and add boiling water to lower vessel as needed.

when needed, so a double quantity can be made in two or three moulds and heated when wanted.



A quiet household in which I was an honored guest, old chap, was suddenly convulsed by a terrible eruption of brazen noises. The entire company, save myself, soon regained composure, and the head of the house admitted his son was practicing on the cornet. Quoth he:

That bazoo harmony may sound fierce, but Tom is going to be the whole brass foundry in that village cornet band or bust. Take it from me, that tad was born with talent and big bellows, and he's going to make the rest of those rube windjammers feel like the last gasp of a bent bean blower. Listen! He's tooting the real tutti frutti!"

My word!

Dr. Mary E. Pennington of the Department of Agriculture announces that frozen eggs will be one thing that'll settle the egg problem. Simple as the nose on your face. Just make This pudding is still better if made | your ben lay in the refrigerator!